



Wedding Collections

2026/27

The South
33.0312°S, 151.6514°E
East View

Welcome to The South East View

Located over the waters of Lake Macquarie, Belmont 16s Sailing Club has recently undergone an incredible multi-million development, delivering an elevated dining, event, and entertainment precinct unlike any other in our region. The reconfiguration of our first-floor event facilities brings a sophisticated uninterrupted waterfront outlook for our brand-new wedding and event space -

The South East View.

With a chic new cocktail bar located adjacent for your guests pre-reception tittle and expansive under covered lakeview terraces perfect for ceremonies, your event with us can be an elegant all-inclusive experience!





Our Location

Located over the water of Belmont Bay on Lake Macquarie's eastern shore, our venue is within proximity of several accommodation options suiting varying guest budgets.

As a popular holiday destination for a weekend away, why not extend your stay and enjoy our beautiful slice of paradise as a mini getaway.

We are just a short drive away:

- 30 minutes north of the Central Coast

- 30 minutes south of Newcastle

- 90 minutes north of Sydney

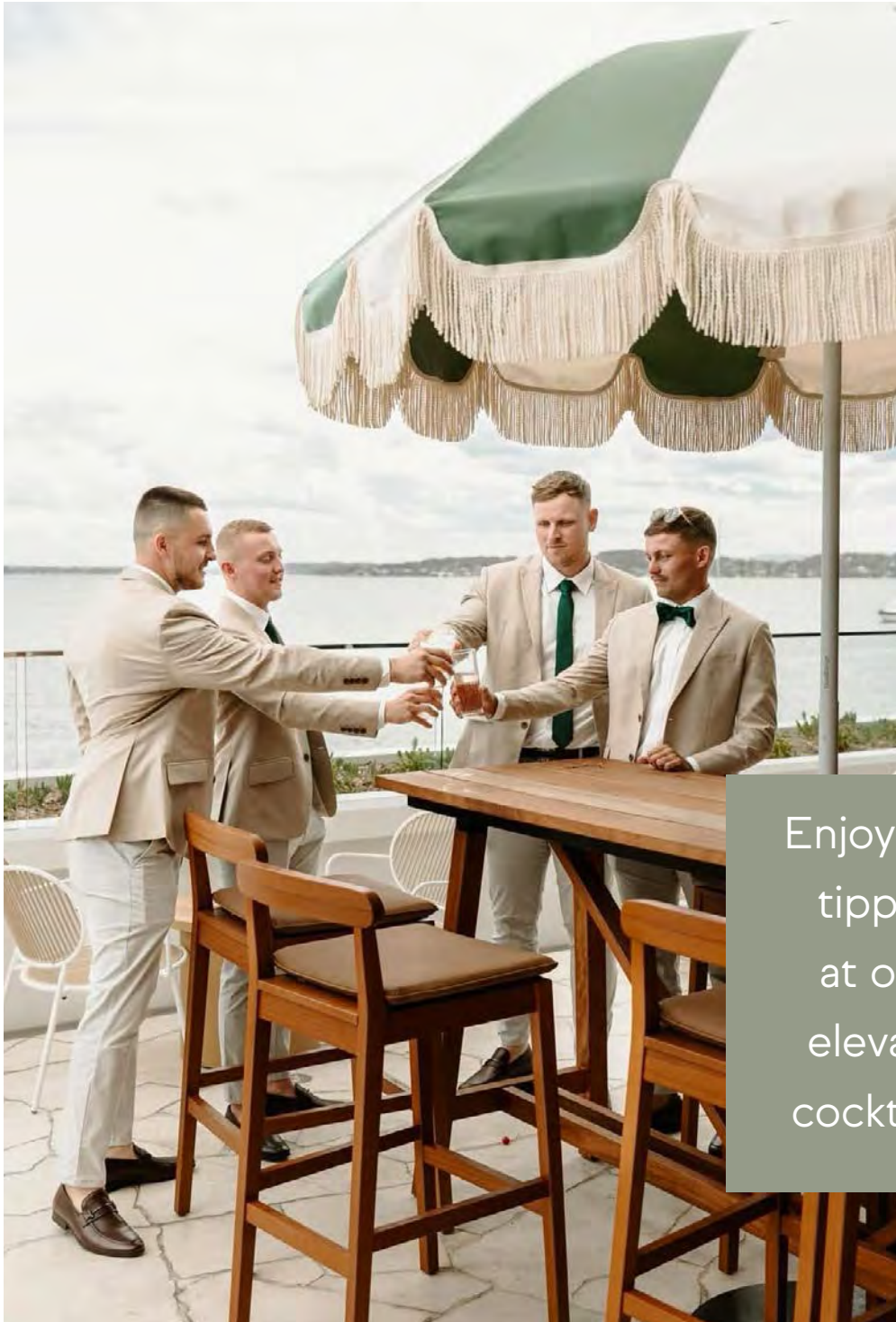
- 45 minutes from Newcastle Airport

- 10 minutes to the beach

- Next door to popular cocktail bar Martha Drink & Dine!

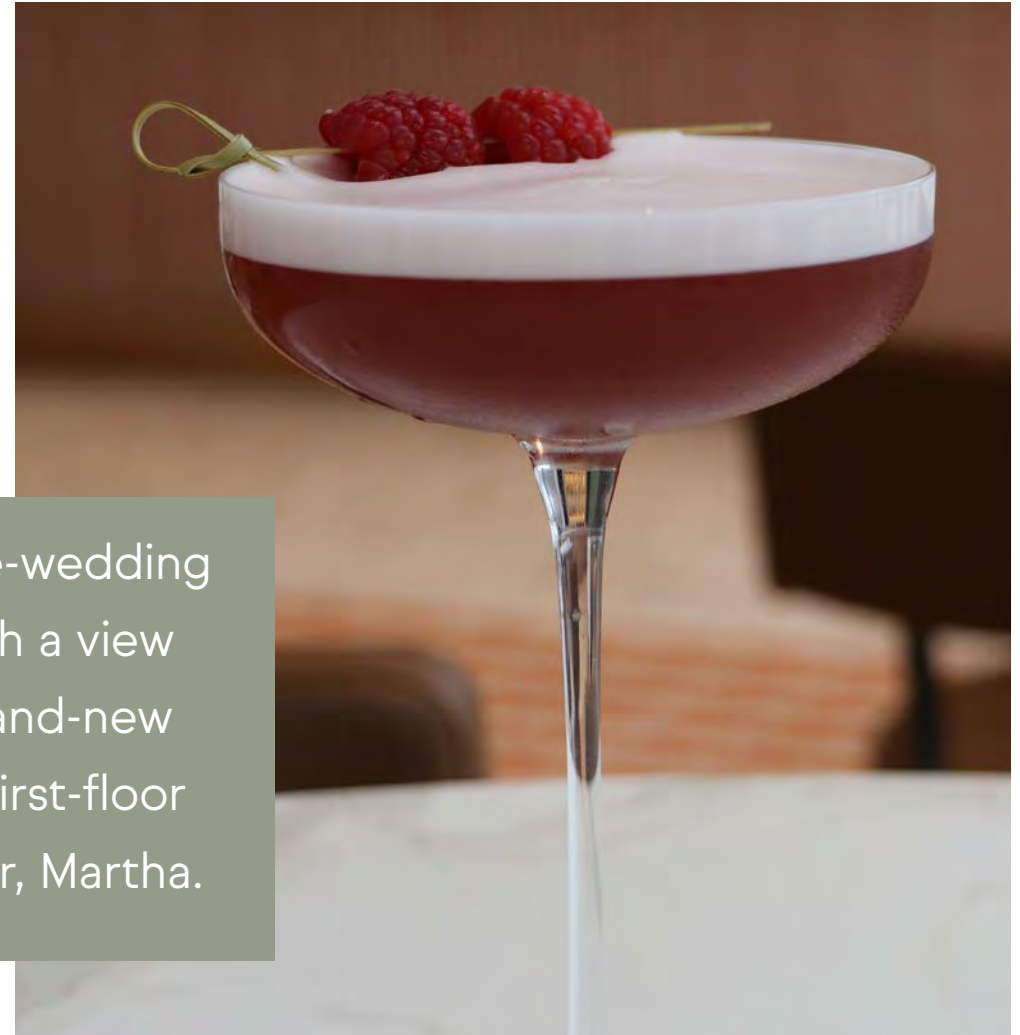
Make your wedding extra memorable and arrive at our jetty by boat or sea plane! Our car park offers your guests ample onsite parking options at no extra cost.





Martha

DRINK & DINE



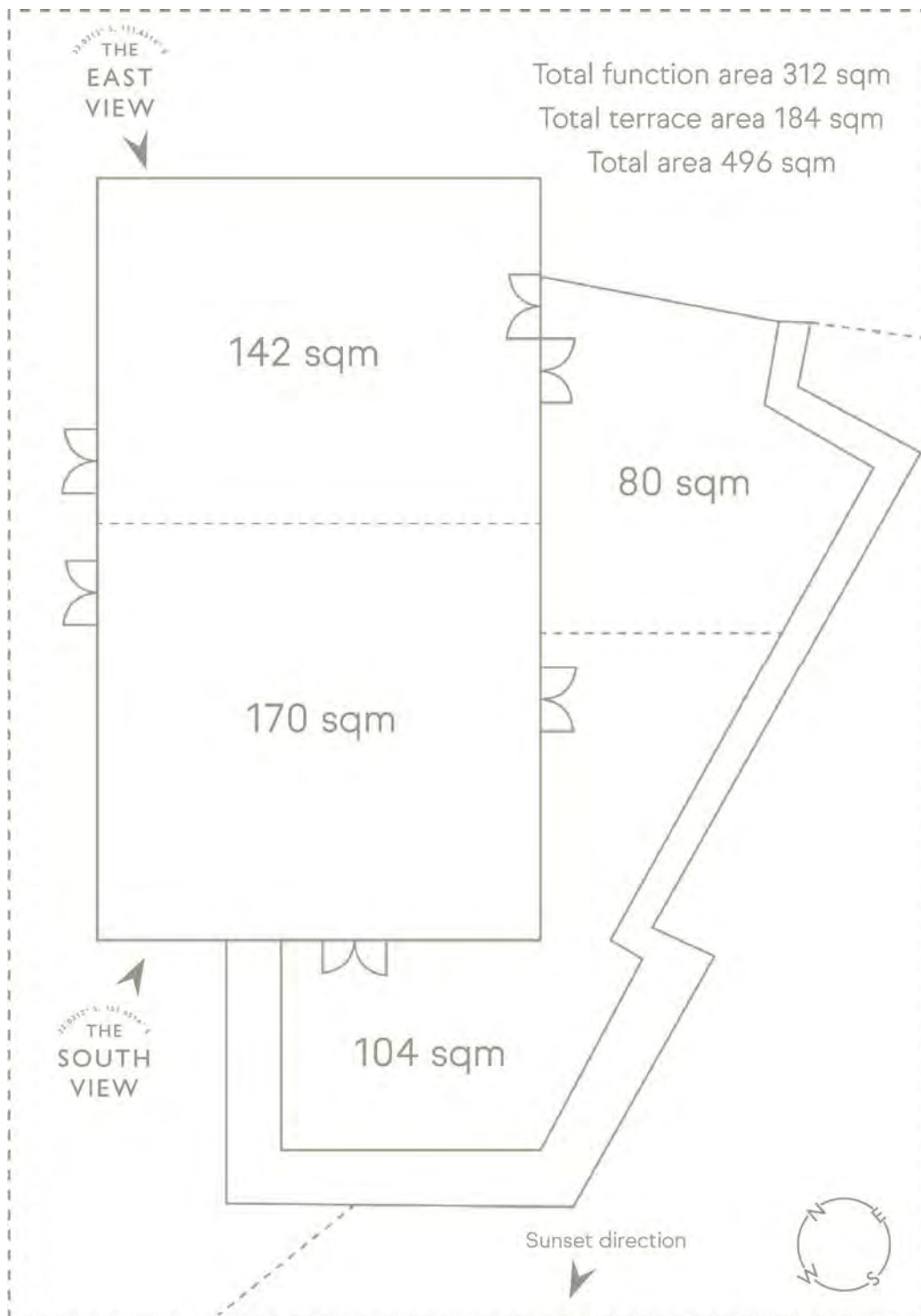
Enjoy a pre-wedding
tippie with a view
at our brand-new
elevated first-floor
cocktail bar, Martha.

The South East View

Enjoy our beautiful lake at all times – whether the sun is glistening in the water, or a storm is rolling in, our generous window-front and spacious undercover terraces provide uninterrupted lake views.

All wedding collections include white table linen and chair covers, elegant table numbers and tea light candles.





The South East View Floorplan

Celebrate with up to 300 guests in our generous event space

The South East View overlooking beautiful Lake Macquarie. The space can be divided into two smaller partitions for a more intimate atmosphere.

The undercover expansive terrace provides the perfect space for your outdoor wedding over the water. The sizeable ceiling offers the ideal shelter from the hot sun and rain – there is no need for a wet-weather plan!

	Seated	Cocktail Style*
The East View	50-90 guests	up to 130 guests
The South View	90 – 120 guests	up to 190 guests
The South East View	120 – 230 guests	up to 350 guests up to 400 guests with use of terraces

Do you have a large family and many friends you would love to make memories with? Please ask our team for details on our auditorium, The Spinnaker Room which is suitable for up to 500 guests and offers a large dance floor and stage.

* set-up restrictions apply





Ceremonies

Our East and South Terrace offer the perfect option for your ceremony with beautiful Belmont Bay as your unforgettable back drop.

Exclusive use of the South and East Terrace for a 1.5 hour time frame prior to your onsite reception includes:

20 beechwood chairs*

Signing table

Access to speakers

Access for arrival on our private jetty

Total capacity for 160 guests

Members Price

October - March | 850

April - September | 550

**up to 40 additional chairs available for \$7 each*



Lunch Wedding

135 pp

4 hours | 10.30am - 2.30pm

Includes ceremony set-up on Terrace

2-course alternate serve

Your wedding cake as dessert with tea and coffee

3 hours of classic beverage package

Available Mondays to Fridays and Sundays



Wedding Collections

DINE | 132 pp

5 hours of room hire | 6pm - 11pm
3-course alternate serve
Your wedding cake served
as petit fours with tea & coffee
Available 7 days

DRINK & MINGLE | 143 pp

5 hours of room hire | 6pm - 11pm
3 hours of canapés
Antipasti grazing station
Your wedding cake served as
petit fours with tea & coffee
4 hours of classic
beverage package
Available 7 days

DRINK & DINE | 180 pp

5 hours of room hire | 6pm - 11pm
3-course alternate serve
Your wedding cake served
as petit fours with tea & coffee
4.5 hours of classic
beverage package
Available 7 days

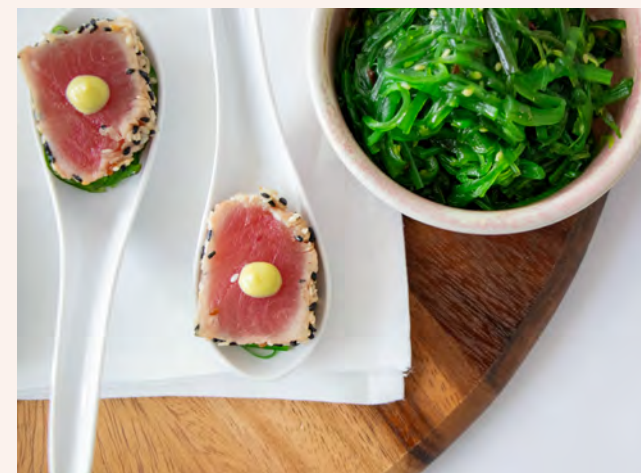
LUXE MINGLE | 195 pp

5 hours of room hire | 6pm - 11pm
Sip Sip Hooray Cocktail on arrival
3 hours of canapés
Antipasti grazing station
Late-night snacks
Your wedding cake served
as petit fours with tea & coffee
4.5 hours of classic
beverage package
Dance floor & LED Wall Lights
Available 7 days

SIP & SAVOUR | 190 pp

5 hours of room hire | 6pm - 11pm
Canapés on arrival
3-course feast served
to tables to share
Your wedding cake served
as petit fours with tea & coffee
4.5 hours of classic
beverage package
Available 7 days

*minimum numbers apply



Canapés Selection

COLD CANAPÉS

Tomato bruschetta with shaved parmesan
 Smoked salmon mousse on cucumber rounds with dill
 Rockmelon and prosciutto skewers with mint & lime salt
 Sesame seared tuna, seaweed salad
 and wasabi aioli spoons
 Beef carpaccio en crôte, horseradish cream
 Smoked chicken, chilli and corn salsa, crisp tortilla
 Vegetarian rice paper rolls with Asian dipping sauce

HOT CANAPÉS

Semi-dried tomato pesto Palmier
 Duck spring rolls with hoisin dipping sauce Japanese
 Panko prawns with kewpie mayo Pumpkin arancini with
 pesto aioli
 Satay chicken skewers with peanut satay sauce
 Lamb kofta with tzatziki
 Petite quiche trio: vegetarian, Lorraine, chorizo
 Chorizo sausage roll with smoked paprika aioli
 Mac and cheese croquettes with chipotle mayo
 Vegetable samosas with raita

SUBSTANTIAL CANAPÉS

Salt and pepper squid, fennel, remoulade, rocket, lemon
 Beef sliders, American cheese, burger mayo, tomato
 sauce, pickles
 Vegi slider, kale and quinoa patty, hummus, abocado,
 vegan mustard mayo
 Mini hot dog, skinless franks, tomato and pickle relish,
 mustard
 Karaage chicken noodle box
 Thai beef salad with crispy rice noodles
 Crispy pork Vietnamese pawpaw salad, nouc cham
 dressing
 Fish goujonnettes and chips with tartare and lemon

• Ingredients subject to change with the seasons and availability • Vegetarian & vegan options available



Dine Menu

To Start

Pumkin and goats cheese tart with mixed leaf salad, citrus and walnut dressing

Beef Bresaola, rocket and parmesan, truffle oil, aged balsamic dressing

Poached king prawns, mango and avocado, coconut lime aioli, micro coriander

Lemon and thyme poached chicken breast, fire roasted capsicum, baby lettuce, black olive dressing

Main Course

Grilled sous vide top sirloin with truffled potato gratin, seasonal greens and red wine jus

Braised lamb shoulder, black garlic and eggplant puree, olive oil sous vide carrot with labneh and pomegranate

Roast chicken breast, fondant potato, root vegetables and chicken demi-glace

Crispy pork belly, potato puree, bacon braised red cabbage, green apple compress, cider jus, celery cress

To Finish

Panna cotta with raspberry compote and white chocolate crème

Triple choc brownie, salted caramel, toasted hazelnut and vanilla cream

Black forest cake, cherry compote, shaved chocolate

• Sample Menu only - Ingredients subject to change with the seasons • Wide array of options available • Vegetarian & vegan options available



Sip & Savour Menu

Shared to Start *(choice of one)*

Mediterranean platter with chicken souvlaki, lamb kofta, falafel with hommus, greek salad and warm pita bread

Antipasti platters with prosciutto, pancetta, salami, grissini, olives, marinated grilled vegetables, duo of dips, grilled breads & flat bread

Main Course *(choice of two)*

Oven baked salmon, wilted spinach, shaved fennel, dill and lemon oil

Slow braised Hunter Valley lamb shoulder with roast cherry tomato, beans and confit garlic, braising juices

Grilled split chicken with rosemary and thyme, slow roast parsnips and beets

Pork ragu with penne pasta, zucchini, parmesan and fried sage

Slow roast beef rump with smashed sweet potato, braised baby onions, bearnaise sauce and red wine jus

Shared Sides *(choice of two)*

Creamed potato mash

Charred broccolini with Hunter Valley olive oil

Steamed greens beans, sugar snaps and snow peas with confit garlic oil

Maple slow roast carrots with yoghurt and pistachio crumbs

Mixed leaf salad

Shared to Finish *(choice of one)*

Apple strudel with vanilla custard

Tiramisu

Chocolate mud cake with shaved chocolate and fudge sauce

- Sample Menu only - Ingredients subject to change with the seasons
- Wide array of options available • Vegetarian & vegan options available

A close-up photograph of a hand pouring a beverage from a bottle into a glass. The bottle has a green label. The glass is partially filled with a light-colored liquid. In the background, other glasses and bottles are visible on a table, creating a bokeh effect.

Classic Beverage Package

BEER

Stone & Wood Pacific Ale | XXXX Gold | Tooheys New

WINE

SPARKLING

Craigmoor Cuvee Brut

Upgrade to Yves Premium Cuvée for just \$3pp —

treat your guests to something special!

Fiore Moscato

WHITE

Quilty & Gransden Sauvignon Blanc

Quilty & Gransden Chardonnay

RED

Tyrrell's Old Winery Cabernet Sauvignon

Tyrrell's Shiraz

A SELECTION OF SOFT DRINKS INCLUDED

BEVERAGE UPGRADES & COCKTAILS AVAILABLE

SPIRITS AVAILABLE ON BAR TAB

All menus are subject to change without prior notice



All Packages Include

Venue Hire: Sunset 5 hours 6-11pm | Daytime 4 hours 10.30am-2.30pm

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Wireless microphone for speeches

•
White table linen and white chair covers on dining chairs

•
Display of digital seating chart and digital welcome sign

•
Personalised menus

•
Wedding gift and cake tables

•
Placement of name cards and guest gift

•
Event supervisor

•
Tea and coffee station

•
Tea light candles and holders, Table numbers

•
Use of venue screens

•
Onsite parking for you and your guests



Additions

Canapés (4 pc) for 30 minutes 24 pp

Sip Sip Hooray - Signature Cocktail on arrival or at toast 22 pp*

Antipasto Platters from 12 pp

Late-Night Snacks 19 pp*

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30 minutes refreshments table of house-made lemonade 6 pp

Additional hour of classic beverage package 17 pp

Champagne Tower including sparkling from 400

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Teen's meal: 13-17yrs, same food as adults + unlimited soft drinks 130 pp

Kid's meal: 3-12yrs, 2-courses + unlimited soft drinks 45 pp

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Dedicated marble faux finish dance floor

The East View | 550

The South View | 650

The South East View | 1050

- subject to availability

*min 50% of total guest numbers required



What do we need to confirm?

Deposit of 10% of total value is required to secure your event space and date along with the signed return agreement.

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Instalment payments in 25% increments of the total event value are to follow:

8 months from wedding date

6 months from wedding date

3 months from wedding date

Balance is due 3 weeks prior to wedding date.

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Final numbers and associated details are required no later than 28 days prior to the event date.

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All payments are non-refundable unless otherwise discussed with your event coordinator.



The Fine Print

- Room hire hours are strict, additional charges apply should occupancy extend beyond the agreed times.
- Cocktail/Canapés Weddings - Tables and seating will be on a mix of cocktail tables and bar stools as well as classic tables and chairs.
- Signature cocktail can allow for a portion of mocktail substitutes and must be purchased for a minimum of 50 % of total guest numbers, the number of cocktails will only be as per pre-agreed.
- Upgrades and additions are applied to all guest numbers unless otherwise stated.
- Crew/supplier meals 49 pp for a main meal to be served at our restaurant at a time that suits the kitchen and includes a soft drink.
- Bump in and out times must be approved by Management and can change at late notice.
- No confetti or rice is to be used onsite.
- No decorations to be attached to walls, ceilings or windows.
- Members with a minimum of 12 months membership receive a special offering. Please ask your events coordinator for further details.
- Some of the images used in this booklet are stock photos and do not reflect the specifics of the package.
- All menus are sample menus only - Ingredients subject to change with the seasons.
- Any damages occurred to the venue will be charged to the booker.
- Any damages or losses of any guests is not the liability of the venue.
- Please note all deposits/event payments are non-transferable and non-refundable, in the event that a payment is delayed, the venue reserves the right to retain all deposits and cancel your booking without notice. If you are aware of an unexpected delay of payment, please communicate this with your event coordinator where a negotiated arrangement maybe offered.
- Ceremony times can vary. Your allocation of terrace is attached to the room you have booked.
- Should you wish to use the full terrace additional charges may apply if available.

BELMONT 16s

SAILING



CLUB

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